

What is claimed is:

1. A food and beverage preservative composition comprising from about 0.005 to about 5.0% wax, from about 0.5 to about 20% d-limonene, and from about 0.5 to about 15% monohydric alcohol, all by weight.
2. The preservative composition of claim 1, wherein the wax comprises beeswax.
3. The preservative composition of claim 1, wherein the monohydric alcohol is selected from the group consisting of ethanol, methanol and butanol.
4. The preservative composition of claim 3, wherein the wax comprises beeswax.
5. The preservative composition of claim 4, comprising from about 0.1 to 3.0% beeswax, from about 5.0 to about 15% d-limonene, and from about 2.0 to about 12 % monohydric alcohol, all by weight.
6. The preservative composition of claim 5, wherein said composition comprises from about 1.0 to about 2.0% beeswax, from about 9.0 to about 11.0% d-limonene and from about 4.0 to about 9.0% monohydric alcohol, all by weight.
7. The preservative composition of claim 6, wherein said composition comprises about 1.3 to about 1.6% beeswax, from about 9.5 to about 10.5% d-limonene, and from about 6.0 to about 7.0% monohydric alcohol.
8. A method of manufacturing a food and beverage preservative composition comprising the following steps:
 - (a) adding monohydric alcohol to water and mixing;
 - (b) heating the alcohol and water mixture;
 - (c) adding d-limonene and mixing;
 - (d) heating the monohydric alcohol, d-limonene and water combination;
 - (e) adding wax and mixing further; and
 - (f) heating the monohydric alcohol, d-limonene, wax and water mixture

9. The method of claim 8, further comprising filtering the mixture after step (f).
10. The method of claim 8, further comprising a cooling step.
11. The method of claim 8, wherein the wax comprises beeswax.
12. The method of claim 9, wherein the wax comprises beeswax.
13. The method claim 12, wherein the mixture is filtered at a pressure no greater than about 40 psi.
14. The method of claim 12, further including the step of cooling said composition to less than about 95°F.
15. The method of claim 12, wherein said preservative composition comprises from about 0.005 to about 5.0% beeswax, from about 0.5 to about 20% d-limonene, and from about 0.5 to about 15% monohydric alcohol, all by weight.
16. A food or beverage product comprising the composition of any of claims 1-7.
17. A preserved food or beverage product comprising from about 0.005 to about 5.0% beeswax, from about 0.5 to about 20% d-limonene, and from about 0.5 to about 15% monohydric alcohol, all by weight.
18. A method of preserving a food or beverage product comprising adding from about 0.005 to about 5.0% beeswax, from about 0.5 to about 20% d-limonene, and from about 0.5 to about 15% monohydric alcohol, all by weight.
19. A consumer product comprising from about 0.005 to about 5.0% beeswax, from about 0.5 to about 20% d-limonene, and from about 0.5 to about 15% monohydric alcohol, all by weight.
20. A method of preserving a consumer product comprising adding from about 0.005 to about 5.0% beeswax, from about 0.5 to about 20% d-limonene, and from about 0.5 to about 15% monohydric alcohol, all by weight.

21. A food and beverage preservative composition comprising from about 0.005 to about 5.0% wax, from about 0.5 to about 20% d-limonene, from about 0.5 to about 15% monohydric alcohol, from about 0.01 to about 5.0% potassium hydroxide, and from about 0.01 to about 2.0% xanthan gum, all by weight.